



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

Food Establishment Inspection Report

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations 0 No. of Repeat Risk Factor/Intervention Violations 0 Score (optional) NA		Date 8-30-19 Time In 2:00 Time Out 2:50pm
Establishment Quality Sub Market	Address 2205 N. Market St.	City/State Wilmington, DE	Zip Code 19802	Telephone 655-8582
License/Permit # Unpermitted	Permit Holder Bao Jin Huang	Purpose of Inspection Follow Up	Est. Type FE	Risk Category Med

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item		Mark "X" in appropriate box for COS and/or R	
IN=in compliance	OUT=not in compliance	N/O=not observed	N/A=not applicable
COS=corrected on-site during inspection		R=repeat violation	
Compliance Status		Compliance Status	
Supervision		Time/Temperature Control for Safety	
1 IN OUT	Person in charge present, demonstrates knowledge, and performs duties	17 IN OUT	Proper disposition of returned, previously served, conditioned & unsafe food
2 IN OUT N/A	Certified Food Protection Manager	Proper cooking time & temperatures	
Employee Health		19 IN OUT N/A N/O	Proper reheating procedures for hot holding
3 IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	20 IN OUT N/A N/O	Proper cooling time and temperature
4 IN OUT	Proper use of restriction and exclusion	21 IN OUT N/A N/O	Proper hot holding temperatures
5 IN OUT	Procedures for responding to vomiting and diarrheal events	22 IN OUT N/A N/O	Proper cold holding temperatures
Good Hygienic Practices		23 IN OUT N/A N/O	Proper date marking and disposition
6 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	24 IN OUT N/A N/O	Time as a Public Health Control; procedures & records
7 IN OUT N/O	No discharge from eyes, nose, and mouth	Consumer Advisory	
Preventing Contamination by Hands		25 IN OUT N/A	Consumer advisory provided for raw/undercooked food
8 IN OUT N/O	Hands clean & properly washed	Highly Susceptible Populations	
9 IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	26 IN OUT N/A	Pasteurized foods used; prohibited foods not offered
10 IN OUT	Adequate handwashing sinks properly supplied and accessible	Food/Color Additives and Toxic Substances	
Approved Source		27 IN OUT N/A	Food additives: approved & properly used
11 IN OUT	Food obtained from approved source	28 IN OUT N/A	Toxic substances properly identified, stored, & used
12 IN OUT N/A N/O	Food received at proper temperature	Conformance with Approved Procedures	
13 IN OUT	Food in good condition, safe, & unadulterated	29 IN OUT N/A	Compliance with variance/specialized process/HACCP
14 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.	
Protection from Contamination			
15 IN OUT N/A N/O	Food separated and protected		
16 IN OUT N/A	Food-contact surfaces; cleaned & sanitized		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		COS=corrected on-site during inspection		R=repeat violation	
Safe Food and Water		Proper Use of Utensils		Utensils, Equipment and Vending		Physical Facilities	
30	Pasteurized eggs used where required	43	In-use utensils: properly stored	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	50	Hot & cold water available; adequate pressure
31	Water & ice from approved source	44	Utensils, equipment & linens: properly stored, dried, & handled	48	Warewashing facilities: installed, maintained, & used; test strips	51	Plumbing installed; proper backflow devices
32	Variance obtained for specialized processing methods	45	Single-use/single-service articles: properly stored & used	49	Non-food contact surfaces clean	52	Sewage & waste water properly disposed
Food Temperature Control		46	Gloves used properly			53	Toilet facilities: properly constructed, supplied, & cleaned
33	Proper cooling methods used; adequate equipment for temperature control					54	Garbage & refuse properly disposed; facilities maintained
34	Plant food properly cooked for hot holding					55	Physical facilities installed, maintained, & clean
35	Approved thawing methods used					56	Adequate ventilation & lighting; designated areas used
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage & display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						

Person in Charge (Signature)

Date: 8-30-19

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date:



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Division of Public Health

Inspection Report

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Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit #

Unpermitted

Date 8-30-19

Establishment

Quality Sub Market

Address

2205 N. Market St. Wilm, DE

City/State

Zip Code

19802

Telephone

665 8582

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Unpermitted

Health Department recieved notification that establishment did a change of ownership and failed to report it. Operators are currently operating under the permit and business license of previous. Operators advised that permits are non Transferable. Operators must cease and desist all food operations effective immediately. Operators must complete Change of Ownership application process. Food Operation must remain Closed until approval to reopen by Health Dept.

CLOSED

Person in Charge (Signature)

[Signature]

Date: 8-30-19

Inspector (Signature)

NCC FHSTII 043

Date: 8-30-19